IN THE SPECIFICATION

Page 2, replace the paragraph starting at line 30 with the following:

Yeast strains that are better able to ferment fructose have been isolated from nature and such so-called fructophilic yeasts have been successfully used to further reduce the sugar content of fermented must. They have also been successfully employed in stuck fermentations to eliminate the remaining sugar by inoculation with new yeast cells. A fructophilic yeast strain 67J INRA Narbonne called Fermichamp® FERMICHAMP®. has been isolated by the Institut National de Recherche Agronomique in France and made commercially available by DSM Food Specialties.

Page 5, replace the paragraph starting at line 13 with the following:

A number of specific mutations within the HXT3 gene <u>are</u> [[is]] above identified that individually or in combination may attribute to the improved carbohydrate utilizing ability of yeasts. A number of specific mutations within the HXT3 gene <u>are</u> [[is]] above identified that individually or in combination may attribute to the improved fructose utilizing ability of yeasts. It has furthermore been found that this mutated HXT3 gene can be transferred to a non-fructophilic strain and thereby improves the capacity to utilise fructose of this non-fructophilic strain during fermentation. Consequently, the invention relates to an isolated HXT3 gene comprising one or more mutations that improves the capacity of the gene product to transport fructose. <u>Specific examples of mutant HXT3 genes have the nucleotide sequence according to SEQ ID NO: 28 or 29, and encodes the amino acid sequence according to SEQ ID NO: 27 or 30, respectively. The invention also relates to the specific gene and gene products derived there from as identified herein, as well as to yeast strains comprising a foreign mutated HXT3 gene.</u>

Page 6, replace the paragraph starting at line 25 with the following:

The mutated HXT3 gene can also be overexpressed, both in any given yeast strain or in Fermichamp®-FERMICHAMP® itself. Overexpression of this gene triggers a higher fermentation rate than overexpression of a "standard" gene. This shows that the mutated protein is more efficient when over[[]]expressed. This allows [[to]] improvement

<u>in</u> the fructose <u>utilisation utilisation</u> of other yeasts by transfer of the mutated HXT3 gene, as is effectively demonstrated in the examples. This can be of high interest in enology since fructose utilisation is one of the limiting factors of the fermentation rate at the end of the fermentation.